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by Liz Robb

Salmon and Spring Onion Tarts

Ingredients

114g plain flour 57g butter or soft margarine, or a combination of both
A pinch of salt
2-3 tablespoons of cold water
120g flaked hot smoked salmon
4-5 spring onions
2 large eggs
100ml single cream
Half a teaspoon of Worcestershire sauce
Half a lemon
Salt and freshly milled black pepper

Preparation

1. 1. Preheat the oven to 190 degrees, 170 degrees fan oven.
2. 2. Start by making the pastry. Sift the flour into a large bowl and add a good pinch of salt. Cut the slightly softened butter or soft margarine into small pieces, drop them into the flour and lightly rub in until the mixture resembles breadcrumbs. Gradually add just enough cold water to form a dough that is not too sticky
3. I used just over 2 tablespoons. Leave in the fridge, wrapped in cling film or a plastic bag, for about half an hour.
4. 3. Lightly grease a patty tin. Roll out the pastry fairly thinly on a lightly floured surface and cut out circles with a cutter, pressing them gently into the prepared tin.
5. 4. Trim the spring onions and chop finely. Sprinkle them into the 12 pastry cases. Divide the flaked salmon equally between the tarts, placing it on top of the spring onions
6. 5. Whisk the eggs in a small bowl, add the cream and Worcestershire sauce and beat together. Season well with salt and black pepper. Spoon the egg mixture into each little tart, filling them to the top.
7. Bake in the preheated oven for 25-30 minutes, until the pastry is crisp and the filling is golden brown. Allow to cool for a minute or two before carefully removing from the tin.
8. These tarts are delicious served hot or cold. If not served straight away, keep cool in an airtight container.

Cooks Note

These light and tasty little tarts are simple to make and perfect for buffets, picnics and to hand round at parties, or you could serve them with a little crunchy green salad as a starter. If there are any left over, pop them into lunchboxes for a change.

Makes 12 small tarts.